

Operating Instructions

MODEL MHC4/8

Self Service Hot Food Merchandiser



INTRODUCTION

GENERAL

Your hot food deli case has been completely assembled and tested before despatch.

Any accessories may have been supplied or packed separately, check all parts and accessories against the delivery note.

Ensure that all packaging has been removed before switching on.

Installation

Due to the open fronted design, the maximum holding time for the product to be held will depend on the siting of the cabinet in store. Ideally the cabinet should not be sited by entranceways, ventilation fans or next to refrigeration units as this could adversely effect the performance.

After positioning the Cabinet, connect the main power lead to a 230v 13A electrical supply ensuring that the lead is kept as short as practical.

The unit is fitted with 2 control thermostats linked in series – 1 variable and 1 hi-limit, Set 1 thermostat to 90 °C and the other to 110 °C.



This will provide a cabinet air temperature of between 75-80°C.

Ensure that the Cabinet is connected to a suitable power supply and that the power is ON, the main ON/OFF switch is to the rear of the Cabinet.

The Cabinet should be switched on at least 30 minutes before intended use to allow for pre-heating.

After the dial thermometer has reached 75-80 °C, hot bagged or boxed product can be placed onto the shelves for holding above 65 °C.

OPERATING INSTRUCTIONS

NOTE:

To ensure your Hot Case operates at the correct temperature, the controls are set to ambient conditions for the cabinet to operate and maintain a minimum product internal temperature of 65 °C .

Remember a digital thermometer should be used to read the internal temperature of each food product, check the food temperatures hourly and record on product temperature sheets.

PREHEATING

Ensure shelves are clean before switching the cabinet main switch “ON”.

The cabinet is fitted with internal display lighting that will come on when the unit is plugged-in and the main power supply is “ON”.

The unit is fitted with 2 control thermostats linked in series – 1 variable and 1 hi-limit, Set 1 thermostat to 90 °C and the other to 110 °C.

During operation the temperature controller will maintain set temperature.

You should allow the case to preheat for a minimum of **30** minutes before loading with product.

If display lighting fails to come on when the cabinet is switched on, view the control panel and check that the mains switch is “ON” and that the unit is switched on at the wall socket

If the lamp has failed, replace as soon as possible, each lamp provides important display lighting.

PLACING PRODUCT INTO THE CABINET

In order to maintain a satisfactory product internal temperature and achieve a 2 hour holding time, cook products to Minimum 85 °C Maximum 90 °C, package quickly to minimise temperature loss & place directly into multi-deck merchandiser.

Do not over-cook or overheat food items that are to be held hot, over-cooking will result in excessive moisture loss that will reduce holding times.

Do not package and display products from another hot cabinet in the multi-deck merchandiser

Check and record product temperatures every Hour.

If a satisfactory holding time or correct product temperature is not achieved check the following:-

- Is the unit switched “ON” ?
- Is the temperature controller set too Low/High ?
- Have you allowed enough Cabinet Pre-heat time before loading product ?
- Check product internal cook temperatures and bagging up procedures
- Rotate the food products. Check bagging times, Foods loaded in first should be sold first.

UNIT SHUTDOWN

Remove all food items left at the end of business.

Turn cabinet main switch “OFF”.

Remove all bagged products and any residue, allow the cabinet to cool.

After the case has cooled to below 50 °C (Hand Hot), remove any residue from the well and clean the case thoroughly.

CLEANING

NOTICE:

THIS CABINET SHOULD BE CLEANED AT THE END OF EACH WORKING DAY

1. Remove Bagged products to sale or waste.
2. Turn the cabinet “OFF” and allow to cool below 50 °C (Hand Hot).
3. Wipe shelves clean with a soft cloth and solution of Antibacterial detergent and warm water.

Note: Do Not Remove Shelves

4. Wipe down Interior and exterior cabinet surfaces (Except glass end panels) with Antibacterial detergent solution.
5. Dry all shelves and cabinet surfaces with a soft cloth or paper towel.
6. Clean Glass end walls with, Clearly Clean glass cleaner.
7. Leave cabinet open to air-dry, once dry, pull down overnight screen.

CAUTION

Never use abrasive cleaners that may damage the cabinet finish

Take care not to scratch glass end wall surfaces

Avoid getting excess water into the interior of the cabinet

PREVENTATIVE MAINTENANCE

1. Read and understand the Operating Instructions.
2. Clean the unit each day.
3. Refer to the troubleshooting guide if the unit does not operate properly.
4. Have only an authorised serviceman check and repair unit when needed.

TROUBLE – SHOOTING

PROBLEM

CORRECTIVE ACTION

Unit fails to operate

- | | |
|---------------------------|-------------------------------|
| 1. No Power | 1. Assure that power is sound |
| 2. Circuit breaker is off | 2. Reset circuit breaker |

No Heat

- | | |
|---------------------------------|----------------------------|
| 1. Defective heating element | 1. Replace heating element |
| 2. Defective thermostat | 2. Replace thermostat |
| 3. Loose wire or bad connection | 3. Repair |
| 4. Defective Fan | 4. Replace Fan |
| 5. Fuse blown | 5. Check for short circuit |

Holding Temperature not adequate

- | | |
|---------------------------|----------------------------------|
| 1. Shelf missing | 1. Replace shelf (Do Not Remove) |
| 2. Temperature is too low | 2. Thermostat set too low |
| 3. Unit is off | 3. Check Main switch |